

# LANDMARK

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置地廣場



Clockwise from top left:  
Braised lamb shank  
with biryani rice; globe  
artichoke with trio dips;  
SEVVA's terrace is  
one of the best spots  
to enjoy Hong Kong's  
nightfall.

左上起順時針：  
燴羊腩配印度香飯；  
洋蔥配三重滋味醬；  
SEVVA的露天平台是欣賞  
香港夜景的絕佳地點。



SEVVA: 25/F,  
LANDMARK PRINCE'S  
TEL/電話: (852) 2537 1388  
置地太子25樓

## SEVVA

This enormous light-filled restaurant spread over the whole 25th floor of LANDMARK PRINCE'S is divided into four distinct areas. Its wrap-around wooden-decked terrace allows natural light to flood into the interior by day. Its low-slung sofa seating is a hit with the cocktail set by night, but afternoon tea and sundowners are just as good. Music is an important part of the ambience at SEVVA both indoors and outside, and the chill-out soundtrack is sometimes replaced by live musicians.

Both Asian and Western cuisine are served in SEVVA's Bankside section, a cosy formal dining room. Enjoy the finest imported ingredients that pack a punch in signature dishes such as baked crabmeat with mustard-infused seafood sauce, oversized Indian dosa (crispy pancake) stuffed with traditional curries, or Mediterranean ratatouille. A seafood favourite is the light sea bass and king scallops on asparagus purée. Recommendations for spring include globe artichoke with a trio of dips (truffle Hollandaise, spicy tomato, and arugula pesto), or braised lamb shank with biryani rice, another robustly flavoured dish suited to this relatively cool season.

For dessert lovers, don't miss the Berry Rose Chiffon Cake – a new flavour from SEVVA, and the restaurant's signature Marie Antoinette's Crave – a pistachio chiffon cake with edible pearlettes, pretty macaroons and pink cotton candy fluff.

獨據置地太子25樓全層的SEVVA，面積寬敞，一室明亮。餐廳劃分為四個區域，外圍是鋪有木地板的露天平台，日間能引入自然光，讓室內陽光流瀉。走出平台，放眼所見是一系列設計時尚的矮身沙發，最適合知己良朋晚上把酒言歡，即使在這裡享用下午茶或享受歡樂時光，也同樣愜意。此外，音樂是SEVVA不可缺少的部分，無論是戶內戶外全天候播放的精選樂曲，還是適逢其會的現場演出，都能帶給你一種閒適舒適的感覺。

SEVVA的Bankside是一個優雅舒適的用餐區，同時供應亞洲菜及西餐，而眾多招牌菜式皆採用優質的進口食材炮製，當中包括芥末海鮮蟹肉、特大印度咖喱煎餅及地中海海菜等，而海鮮名菜就有鱸魚、特級帶子伴蘆筍蓉。至於春日推介，則有洋蔥配三重滋味醬（松露荷蘭醬、香辣番茄醬及芝麻菜青醬），以及最適合在乍暖還寒的日子裡享用的燴羊腩配印度香飯。

假如你是甜品迷，更不要錯過SEVVA新推出的維多利亞蛋糕，以及餐廳的招牌出品「瑪麗安東妮的誘惑」（一款飾以彩色珍珠糖、法式小甜點及粉紅棉絮糖的開心果雪芙蛋糕）。